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# THE HOUSEKEEPER

... AND ...

*Farmers' Companion,*

... OR ...

MUCH VALUABLE INFORMATION

... FOR EVERY DAY USE,

Given by Friends and Collected Through Various  
Other Sources.

... BY ...

J. D. HEARD.

OF WASHINGTON, GA.

PRICE ONE DOLLAR.



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—OR,—

*Much Useful Information for Every Day Use, Given by Friends  
and Collected Through Various Other Sources.*

—BY—

J. D. HEARD,

of Washington, Ga.



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## INTRODUCTORY.

The title of this little book, "The House-keeper and Farmers Companion; or Much Useful Information for Every Day Use," as indicated on the title page will show the reader, after a careful perusal of its pages, that not only much valuable information, but a lasting benefit, may be derived. It is not the book that contains the most recipes that is the most useful to a person; but the one that contains the most practical recipes. We have made this subject a study for a long while, and have spared neither time nor expense in its preparation. For instance, the recipe for canning fruit in open top jars, gave us no little trouble in getting the correct formula. After getting all the light we could on this subject through many sources, we sent to Philadelphia and purchased a five dollar book, whose title is, "A practical Treatise on the Manufacture of Vinegar, Cider, Fruit-wines and the Canning and Evaporation of Fruits, &c." which gave us much information. In addition to this book we have a full set of Chamber's Encyclopædia, ten volumes, from which we have gained a great deal of information in the last seven or eight years, especially on the subject of different kinds of acids.

We also have three large, useful recipe books aggregating nineteen hundred and fifty pages, said to contain over one million recipes, calculations, &c.

We also gave five dollars for one recipe that of making twenty gallons of wine with one bushel of blackberries, or one bushel of any other fruit from which wine is usually made.

We have given this recipe a thorough test by making fifteen

gallons of blackberry and thirty gallons of grape wine, and all who have drank of this wine pronounce it a splendid article. The cost of the ingredients, except the sugar and berries, is only fifty cents for making the twenty gallons, and this one article, which is used, is of a vegetable and healthy nature. These one hundred and sixty miscellaneous recipes are not put down in alphabetical order but just as we copied them down in our note book, as we gathered them from our friends and other sources, some of which have never before appeared in print, and some of which have been collected from the best of works treating on this subject.

Our aim has been to include all the very best, most useful and valuable recipes.

In the performance of the task of collecting these 160 recipes, our chief aim was to render this book as extensively useful as possible; and we confidently believe it will be a source of comfort and usefulness to the farmer, mechanic, merchant, tradesman and professional man, as well as the heads of families and their children. And we also believe that there are few persons who will not find on looking over its contents, some article that will be useful and interesting to them. The recipes are so simple and plain that he who reads can understand.

We can refer the reader to at least sixty of these recipes beginning at No. 101, and all the others following up to No. 160, as being all we claim for them in this book.

The greater number of the 60 recipes have never before appeared in print, and should you try half a dozen of them, including the raising of strawberries without cultivation, shrinking tires, the twenty gallons of wine, blackberry cordial, cure for boils, carbuncles and bonefelons, and how to keep mites out of hen houses, and find them to be worthless, we will refund your money and take the book back.

J. D. HEARD.

## FAMILY RIGHT.

The following is an agreement between the purchaser and author of this book.

We the undersigned do hereby sincerely agree not to reveal any of the contents of this book to any one outside of this our immediate household; nor will we let any one of our household read it, except those who may sign the above agreement. We also agree to keep this book in some private secret place when not in use.

We agree to use every precaution to faithfully carry out the above stipulations.

# AFFIDAVITS.

## GEORGIA—HALL COUNTY:

Personally comes before me A. Rudolph, Ordinary of said county, J. D. Heard and M. C. Buffington, who on oath say that the said J. D. Heard did make fifteen gallons of good wine from three pecks of blackberries in the year 1893.

Personally, comes before me A. Rudolph ordinary of said county, J. D. Heard and J. C. Browning who on oath say that said J. D. Heard did in the year 1893 make thirty gallons of good wine from one and a half bushels of grapes. Sworn and subscribed to before me, this the 11th day of January, 1894. J. D. HEARD

A. RUDOLPH,

Ordinary. }

M. C. BUFFINGTON,

J. C. BROWNING.

We the undersigned do certify that the above named gentlemen J. D. Heard, M. C. Buffington, J. C. Browning are citizens of Hall county and are men of integrity and veracity.

J. R. BOONE,

Treas. Hall Co. Ga.

A. R. SMITH,  
Clerk Superior Court, Hall Co. Ga.

A. D. CANDLER,  
Ex-Member Congress.

We, the undersigned citizens of Wilkes county Ga, have known Mr. J. D. Heard (once a citizen of Hall county Ga.,) for twenty years and he is a man of integrity and honor. He has had peculiar advantages for collecting material for his book, "The House Keeper and Farmers Companion," and his recipes are from the best sources:

|   |                    |
|---|--------------------|
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| A. A. Barnett, Clerk Superior Court Wilkes Co.... | " "                |
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#### No. 1—HOW TO CAN GREEN CORN.

Dissolve  $2\frac{1}{2}$  ounces tartaric acid in one pint boiling water in a stone vessel, and use one teaspoonful to every pint of corn while the corn is at boiling heat. Also take an ounce of salicylic acid, dissolve it in a pint of rum, rinse out with this liquor the jars in which the boiled corn is to be put. Then put the boiled corn in the jars and add in one teaspoonful of this liquor to every gallon of corn. Then soak a piece of good brown paper in this liquor and place it over the top of the jar. Then place two more thicknesses of common newspaper, pull the edge of the paper down and tie a string tightly around the neck of the jar. When opened for use, add one teaspoonful of soda to each gallon jar.

#### No. 2—TO PREPARE COFFEE FOR POUND PACKAGES.

Take best Java coffee one pound, two pounds of rye. Carefully clean the rye from all bad grains, wash to remove dust, drain off the water and put the grain into your roaster carefully stirring to brown it evenly. Brown the rye and coffee separately, then grind separately and mix well together, and put up in tight packages to preserve the aroma.

#### No. 3—HOW TO IMITATE MACCABOY SNUFF.

Moisten the tobacco with an equal quantity of water and Cuba molasses, then dry the tobacco thoroughly in the sun or a low temperature of heat in an oven. Then pound or grind the tobacco as fine as flour and it is ready for use. The tobacco should remain in the solution until it undergoes a fermentation.

#### No. 4—TO KEEP MEAT FRESH.

To keep meat fresh a week or two in summer. Farmers or others living at a distance from butchers can keep fresh meat very nicely for a week or two by putting it into sour milk or butter milk, placing it in a cool cellar. The bone nor fat need not be removed. Rinse well when used.

#### No. 5—TO MAKE CHICAGO ICE CREAM.

Irish moss soaked in warm water one hour and rinsed well to cleanse it of sand and a certain foreign taste; then steep it in milk, keeping it just at the point of boiling or simmering for one hour until a rich yellow color is given to the milk, without cream or eggs. From one to one and a half ounces to a gallon only is necessary, and this will do to steep twice. Sweeten and flavor like other creams.

### No. 6—A SUBSTITUTE FOR CREAM.

Take two or three whole eggs, beat them well up in a basin, then pour boiling hot tea over them, pour gradually to prevent curdling. It is difficult for the taste to distinguish it from rich cream.

### No. 7—TO MAKE GINGER BEER.

Take water five and a half gallons, take bruised ginger root three-fourths pound, 1-2 ounce tartaric acid, two and half pounds white sugar, whites of three eggs well beaten, ten small teaspoonfuls of essence lemon; yeast, one gill; boil the root for thirty minutes in one gallon of the water; strain off and put the essence in while hot; mix, make over night: in the morning skim and bottle, keeping out the sediments.

### No. 8—HOW TO MAKE CIDER FOR BOTTLING.

Put in a barrel five gallons hot water thirty pounds common sugar, tartaric acid 3-4 pounds, cold water 25 gallons, 3 pints of hop or brewers yeast worked into paste with one pint of water and one pound of flour. Let it work in the barrel 48 hours, the yeast running out of the bung-hole all the time, putting in a little sweetened water occasionally to keep it full; then bottle, putting in two or three broken raisins to each bottle, and it will nearly equal champagne.

### No. 9—HOW TO MAKE A CHEAP CIDER.

Put five gallons hot water in a cask; brown sugar 15 pounds, molasses one gallon, hop or brewers yeast half a gallon, good vinegar 6 quarts, stir well, add 25 gallons cold water, ferment as the last.

### No. 10—HOW TO IMPROVE THE FLAVOR OF BEER.

Take one ounce bruised ginger, half ounce bruised cloves, a few scalded hops and a dozen broken coarse biscuits to every two barrels. Rummage well.

### No. 11—A GOOD TABLE BEER.

Take 8 bushels of malt, 7 pounds of hops, 25 pounds of molasses, brew for 10 barrels, smaller quantities in proportion.

### No. 12—HOW TO MAKE PORTABLE LEMONADE.

Tartaric acid one ounce, white sugar 2 pounds, essence of lemon quarter ounce, powder and keep dry for use. One dessert spoonful will make a glass of lemonade.

### No. 13—IMPERIAL CREAM NECTAR.

Part First. Take one gallon of water, loaf sugar 6 pounds, tartaric acid six ounces, gum-arabic 1 oz. Part Second. Flour 4 teaspoonfuls, the whites of four eggs, beat finely together, then add  $\frac{1}{2}$  pint of water. When the first part is blood warm put in the second, boil 3 minutes and it is done. Directions: Three tablespoonfuls of syrup to two-thirds of a glass of water, add one-third teaspoonful of carbonate of soda, made fine; stir well and drink at your leisure.



No. 14—ROYAL POP.

Take cream tartar 1 pound, ginger  $1\frac{1}{2}$  oz., white sugar 7 pounds, essence of lemon 1 dram, water 6 gallons, yeast 1 pint. Tie the corks down.

No. 15—A CEMENT FOR LEATHER &c.

A cement for leather or rubber soles and leather belting: Take gutta percha, one pound; India rubber, four ounces; pitch, two ounces; shellac, one ounce; oil, two ounces; melt and use hot.

No. 16—TO CLEAN OLD MARBLE.

Take a bullock's gall, one gill soap lees, half a gill of turpentine; make into a paste with pipe clay, apply it to the marble; let it dry a day or two, and then rub it off, and it will appear equal to new. If very dirty, repeat the application.

No. 17—ANOTHER WAY TO CLEAN OLD MARBLE.

Take two parts common soda, one part pumice stone; and one part of finely powdered chalk. Sift it through a fine sieve and mix it with water; then rub it well all over the marble and the stain will be removed. Then wash the marble with soap and water and it will be as clean as it was at first.

No. 18—TO PAINT ON GLASS.

Take clear rosin, one ounce; melt in an iron vessel. When all is melted, let it cool a little but not harden; then add oil of turpentine sufficient to keep in a liquid state. When cold, use it with colors ground in oil.

No. 19—TO MAKE HARD DRYING PAINT.

Grind Venetian red, or any other color you wish, in boiled oil; then thin it with black Japan. It will dry very hard for counter tops &c.

No. 20—TO MAKE BLACK WALNUT STAIN.

Spirits of turpentine, one gallon; pulverized asphaltum, two pounds; dissolve in an iron or a stone kettle, stirring constantly. Can be used over a red stain to imitate rosewood. To make a perfect black add a little lampblack. The addition of a little varnish with the turpentine improves it.

No. 21—HOW TO MAKE CHICKEN PIE.

Take one pair of good young chickens, cut in small pieces, season with pepper and salt and small strips salt pork, put in sauce pan with water to cover it, boil for half hour, add flour and butter to thicken the gravy, have ready a large dish, serve with paste, put all in a dish covered with a good rich paste, bake for half hour.

No. 22—HOW TO SAVE YOUR ICE BILL.

Get a quantity of empty barrels or boxes during the coldest time in the winter, and put a few inches of water in each; the evening when the cold is most intense is the best time to do this. After the

water is frozen solid, repeat the process until the barrels are full of solid ice; then roll them into your cellar, cover them up with plenty of saw dust or straw, and your ice crop is safely harvested.

#### No. 23—FORMULA FOR MUSTANG LINIMENT.

Petroleum, olive oil and carbonate of ammonia, each equal parts, and mix.

#### No. 24—HOME MADE GUANO OF UNEQUALLED EXCELLENCE.

Save all your fowl manure from sun and rain. To prepare it for use, spread a layer of dry swamp muck (the blacker it is the better) on your barn floor, and dump on it the whole of your fowl manure; beat it into fine powder with the back of your spade; this done, add hard wood ashes and plaster of Paris, so that the compound shall be composed of the following proportions: Dried muck, 4 bushels; fowl manure, 2 bushels; ashes, 1 bushel; plaster, 1½ bushels; mix thoroughly, and spare no labor; for in this matter, the elbow grease expended will be well paid for. A little before planting moisten the heap with water, or, better still with urine, cover well over with mats, and let it lie till wanted for use; apply it to beans, corn, or potatoes, at the ratio of a handful to a hill; and mix with the soil before dropping the seed. This will be found the best substitute for guano ever invented and may be depended on for bringing great crops of turnips; corn, potatoes, &c.

#### No. 25—\$20.00 WORTH OF MANURE FOR ALMOST NOTHING.

If you have any dead animals, say for instance, the body of a horse, do not suffer it to pollute the atmosphere by drawing it away to the woods or any other out of the way place; but remove it a short distance only from your premises and put down 4 or 5 loads of muck or sod, place the carcass thereon, and sprinkle it over with quick lime. Cover immediately with sod or mould sufficient to make, with what had been previously added, 20 good wagon loads; and you will have within twelve months, a pile of manure worth \$20, for any crop you choose to put it upon. Use a proportionate quantity of mould for smaller animals; but never less than twenty good wagon loads to a horse and if any dogs manifest too great a regard for the enclosed carcass shoot them on the spot.

#### No. 26—TO DOUBLE THE AMOUNT OF YOUR MANURE.

Provide a good supply of black swamp mould or loam from the woods, within easy reach of your stables and place a layer of this one foot thick, under each horse, with litter as usual, on top of the mould. Remove the droppings of the animals every day, but let the loam remain for two weeks; then remove it, mixing it with the other manure, and replace with fresh mould. By this simple means any farmer can double not only the quantity, but also the quality of his ma-



nure and never feel himself one penny the poorer by the trouble or expense incurred; while the fertilizing value of the ingredients absorbed and saved by the loam can scarcely be estimated.

#### No. 27—SUBSTITUTE FOR BARN MANURE.

Dissolve a bushel of salt in water enough to slack five or six bushels of lime. The best rule for preparing the compost heap is: one bushel of this lime to one load of swamp muck alternately mixed; though 3 bushels to 5 loads makes a very good manure. In laying up the heap, let the layer of lime and muck be thin, so that decomposition may be more rapid and complete. When lime cannot be got, use unleached ashes, 3 or 4 bushels to a cord of muck. In a month or six weeks, over-haul and work over the heap, when it will be ready for use. Sprinkle the salt water on the lime as the heap goes up.

#### No. 28—DEATH TO VERMIN ON PLANTS AND ANIMALS.

Death to vermine on plants and animals. Pour a gallon of boiling water on one pound of tobacco leaves, strain it in 20 minutes, for vermin on animals or plants. This decoction is certain death.

#### No. 29—TO PRESERVE POTATOES FROM ROT.

Dust over the floor of the bin with lime, and put in about six or seven inches of potatoes and dust with lime as before, then more potatoes, using about one bushel of lime to forty bushels of potatoes. The lime improves the flavor of the potatoes, and effectually kills fungi which causes the rot.

#### No. 30—PACKING FRUIT FOR LONG DISTANCES.

Take a box of the proper size, soft paper and sweet bran. Place a layer of bran on the bottom, then each bunch of grapes is held by the hand over a sheet of the paper; the four corners of the paper are brought up to the stalk and nicely secured, then laid on its side in the box and so on until the first layer is finished. Then dust on a layer of bran; give a gentle shake as you proceed. Begin the second layer as the first, and so on until the box is full. The bloom of the fruit is thus preserved as fresh at the end of a journey of five hundred miles, as if it were newly taken from the tree. Never fails to preserve grapes, peaches, apricots and other fruits.

#### No. 31—OAT AND WHEAT STRAW EQUAL TO HAY.

Oat and wheat straw made equal to hay. Bring ten gallons of water to boiling heat, take it off the fire, and add to it at once 3 gallons of linseed unground, let it remain until it gets cold; then empty the whole into a cask containing 44 gallons of cold water and let it remain for forty eight hours. At the end of that time, it will be reduced to a thin jelly, like arrowroot. Spread out half ton of straw, and sprinkle it over regularly with the whole of the liquid from the cask. Stock will eat it up as clean and keep as fat on it, quantity for quantity, as they will on hay.

## No. 32—TO KEEP MILK SWEET AND SWEETEN SOUR MILK.

Put into the milk a small quantity of carbonate of magnesia.

## No. 33—TO MAKE CHEAP AND GOOD VINEGAR.

To 8 gallons of clear rain water, add six quarts of molasses, turn the mixture into a clean tight cask, shake it well two or three times and add 1 pint of good yeast. Place the cask in a warm place, and in ten or fifteen days add a sheet of common wrapping paper, smeared with molasses and torn into narrow strips; and you will have good vinegar. The paper is necessary to form the "mother" or life of the liquor.

## No. 34—TO IMPROVE THE COLOR OF STAINS.

Take nitric acid, one ounce; muriatic acid, one-fourth teaspoonful; grain tin, one-fourth ounce; rain water, two ounces. Mix it at least two days before using, and keep well corked.

## No. 35—CLAY FOR FURNACES.

A substitute for fire-clay for boiler furnaces.

To common earth well mixed with water, add a small quantity of rock salt and allow it to stand until the salt dissolves, then use as fire-clay. It answers very well.

## No. 36—MUCH BUTTER FROM LITTLE MILK.

Take 4 ounces pulverized alum,  $\frac{1}{2}$  oz. pulverized gumarabic, 50 grains pepsin; place it in a bottle for use as required. A teaspoonful of this mixture added to one pint will, upon churning, make one pound of butter. Agents are selling this secret for five dollars.

## No. 37—FOR DRIVING OUT RATS, &c.

Keep on hand a quantity of chloride of lime. The whole secret consists in scattering it dry all around their haunts and into their holes, and they will leave at once. Or a liberal decoction of coal tar placed in the entrance of their holes will do as well.

## No. 38—TO TELL AGE OF HORSES BY THEIR TEETH.

A horse has 40 teeth, 24 double teeth, or grinders, 4 tushes, or single file teeth, and 12 front teeth, called gatherers. As a general thing mares have no tushes. Between 2 and 3 years old, the colt sheds his 4 middle teeth, 2 above and 2 below. After 3 years old 2 other teeth are shed, one on each side of those formerly changed; he has 8 colt teeth, and 8 horse teeth. When four years of age he cuts 4 new teeth. At 5 years of age, the horse sheds his remaining colt teeth 4 in number, when his tushes appear. At six years of age his tushes are up, appearing white, small and sharp, while a small circle of young growing teeth are observable. The mouth is now complete. At 8 years of age the teeth have filled up, the horse is aged and his mouth is said to be full.—Age by eyelid. After a horse is 9 years old a wrinkle

comes on the eyelid at the upper corner of the lower lid, and every year thereafter he has one well defined wrinkle for each year over nine. If, for instance a horse has three of these wrinkles, he is 12; if four he is thirteen. Add the number of wrinkles to nine, and you will invariably judge correctly of a horse's age.

#### No. 39—ANOTHER CHEAP FERTILIZER.

Ammonia 60 pounds; nitrate of soda 40 pounds; ground bone 250 pounds; plaster 250 pounds; salt  $\frac{1}{2}$  bushel; wood ashes 3 bushels; stable manure 20 bushels. Use the above quantity on 6 acres. Labor included, it will cost about \$15.00, in some places less, and is equivalent in value to some fertilizers which cost \$50.

#### No. 40—HENS MADE TO PROTECT BEES.

A bee raiser has patented an invention for the protection of bees from the attacks of the honey moth, which enters the hives at night and rifles the stores. The idea arose out of his familiarity with the daily routine, not of bees only, but of hens. Hens, he observed, retire to rest early, but bees seek repose earlier still; no sooner are they sunk into slumber, than the moth steals into their abode, and devours the produce of their toil. He has now built a stand of hives with the hen house connected. The bees first betake themselves to their dwelling and settle themselves for the night. The hens then come home to roost on their perch, and as they take their places upon it, their weight sets some simple mechanism to work, which at once shuts down the doors of all the hives. When the day dawns, however, the hens leave their roost, and the removal of their weight from the perch raises the hive doors, and gives egress to the bees in time for their morning's work.

#### No. 41—TO MAKE POSTS PROOF AGAINST ROT.

This is done by charring the posts at the lower end for some 6 to 8 inches above the ground or  $2\frac{1}{2}$  feet at lower end, then immerse the charred portion in hot coal tar, and put in the ground about 2 feet deep.

#### No. 42—A SPLENDID WASHING FLUID.

Take one pound of soda,  $\frac{1}{2}$  pound good stone lime, and 5 quarts of water; boil a short time, let it settle, and pour off the clear fluid into a stone jug, and cork for use; soak your white clothes over night in simple water, wring out and soap wristbands, collars, and dirty or stained places; have your boiler half filled with water just beginning to boil, then put in one common teacupful of fluid, stir and put in your clothes and boil for half an hour; then rub lightly through one suds only and all is complete.

#### No. 43—TO MAKE SOOTHING SYRUP.

Take one pound of honey, add two tablespoonfuls of paregoric, and the same of oil of anise seed; add enough water to make a thick syrup and bottle. For children teething, dose, teaspoonful occasionally.

#### No. 44 REMEDY FOR CONSUMPTION.

The following is said to be an effectual remedy, and will in time completely cure the disorder. Live temperately, avoid spirituous liquors, wear flannel next to the skin, and take every morning, half a pint of new milk, mixed with a wine glass full of the expressed juice of green horehound. One who has tried it says, "Four week's use of the horehound and milk relieved the pains of my breast, gave me ability to breathe deep, long and free, strengthened and harmonized my voice and restored me to a better state of health than I had enjoyed for years.

#### No. 45—TO MAKE AYER'S CHERRY PECTORAL.

Take 4 grains acetate of morphia; 2 fluid drams of tincture of blood root; 3 fluid drams each of antimonial wine and wine of ipecacuanha, and three fluid ounces of syrup of wild cherry, mixed.

#### No. 46—TO MAKE AYER'S SARSAPARILLA.

Take three fluid ounces, each of alcohol, fluid extracts of sarsaparilla, and of stalingia; two fluid ozs, each, extract of yellow dock and podophyllin, one oz. sugar, 90 gr. iodide of potassium, and 10 gr. iodide of iron.

#### No. 47—TO EXTRACT TEETH WITH LITTLE OR NO PAIN.

Tincture of aconite, chloroform, and alcohol, of each one oz; mix, moisten two pledgets of cotton with the liquid, and apply to the gums on each side of the tooth to be extracted, holding them in their places, with pliers or other instruments for from five to ten minutes, rubbing the gum freely inside and out.

#### No. 48—TO MAKE CABBAGE PICKLE.

Quarter the heads and sprinkle pretty thickly with salt, let them remain about twelve hours. Take them from the salt, rinse them in cold water and wipe dry. If preferred cut them fine. Put them in a jar, and pour over them cold spiced vinegar.

#### No. 49—TO MAKE BREAD WITH IRISH POTATO YEAST.

Sift one quart of flour, rub into the flour a piece of lard as large as a hen's egg, add a teaspoonful of salt. Beat one egg in a bowl with two level tablespoonful of sugar, then add two heaped tablespoonful of potato yeast. Beat a little, and pour the mixture into the flour, add a tumbler of tepid water, knead the dough well. Grease a tin bucket, put in the dough, greasing it slightly on the top. Cover and set it to rise. When risen, make into rolls, placing them so as to touch in the pan. They are to be baked in cover, and when risen near the top of the pan, bake quickly. If the weather is very warm make up the bread between eleven and twelve o'clock. It will be ready to make into rolls between three and four o'clock. Just try this one time if you wish to have some real delicious bread. It cannot be excelled.

### No. 50—TO MAKE IRISH POTATO YEAST.

At twelve o'clock in the day, mash very smooth a boiled Irish potato. Mix with it a tablespoonful of liquid yeast or a teaspoonful of powdered leaven; if necessary use a little water, mix this well with the potato in a soup plate, turn a plate over it, set in a warm place if the weather is cold. At night make up the breakfast bread with this preparation, leaving a tablespoonful to start the yeast again. If for tea, make the yeast after breakfast. When yeast is good it will increase somewhat in bulk and crack open over the top. This is a simple and excellent recipe.

### No. 51—TO MAKE SWEET POTATO YEAST.

Bake or roast sweet potatoes enough to make a pint of potatoes. After being rubbed through a potato grater, pour over this a pint of boiling water, a pint of cold water, a teacup of good hop yeast, or half a cup of leaven; mix well together. Pour it in a wide mouthed jar, stop lightly till it rises. Keep in a moderately warm place in winter and a cool place in summer. The bread may be made up entirely with this yeast, always reserving a cupful to start the yeast. Make it fresh every two or three days. Irish potato yeast may be made in the same way. A sifter or perforated ladle will answer as good or better purpose to rub the potatoes through than a potato grater.

### No. 52—REMEDY FOR CORNS AND WARTS.

Take a small quantity of the potash paste recommended for Poll evil, and apply to the corn or wart.

### No. 53—A GOOD COUGH SYRUP.

Put one quart horehound tea, one quart of water, and boil it down to one pint; add two or three sticks of licorice; two ounces syrup of squills, and a teaspoonful essence of lemon. Take a teaspoonful three times a day, or as the cough requires.

### No. 54—REMEDY FOR COLD IN THE HEAD.

Dr. Pollion, of France, says that cold in the head can be cured by inhaling hartshorn. The inhalation by the nose should be seven or eight times in five minutes.

### No. 55—REMEDY FOR ERYSIPELAS.

Take a handful of dry unbolted rye flour and apply to the parts affected. This is the best remedy for the disease among children. This is also an excellent remedy for many other inflammations of the skin. It is splendid to put on a fresh cut to keep down all inflammation.

### No. 56—TO CURE WARTS AND CORNS IN TEN MINUTES.

Take a small piece of potash, and let it stand in the open air until it slacks, then thicken it to a paste with pulverized gum arabic, which prevents it from spreading where it is not wanted.



### No. 57—REMEDY FOR WEAK BACK.

Take a beef's gall, pour into it one pint alcohol, and bathe frequently. It acts like a charm.

### No. 58—REMEDY FOR SPRAINED ANKLES.

Wash the ankles frequently with cold salt water, which is far better than warm vinegar or decoctions of herbs. Keep your foot cold as possible to prevent inflammation, and sit with it elevated on a cushion.

### No. 59—TO STOP SPITTING BLOOD.

\* Two spoonfuls of sage juice in a little honey, will speedily stop either spitting or vomiting blood, or take 20 grains in water every two hours.

### No. 60—TEA CANCER CURE.

A tea strongly recommended for cancer cure.

Drink a tea made from the tops of red clover. About one quart per day should be taken internally, and the tea should be used as a wash twice per day. Very strongly recommended.

### No. 61—TO MAKE EXCELLENT VINEGAR CHEAP.

Acetic acid 5 pounds; molasses 2 gallons; yeast 2 quarts; put them in a 40 gallon cask and fill with rain water; stir it up, and let it stand one to three weeks, letting it have all the air possible, and you will have good vinegar. If wanted stronger add more molasses. Should you at any time have weak vinegar on hand, put molasses into it to set working. This will soon correct it. Make in a warm place.

### No. 62—GOOD SOAP WITHOUT LYE OR GREASE.

In a clean pot put half-pound home-made, hard or mush soap, and half-pound sal-soda, 5 pints of soft water. Boil the mixture 15 minutes, and you will have 5 pounds good soap for 7½ cents. **HARD SOAP**—Take 5 lbs. hard soap, or 7 lbs. soft soap, and 4 lbs. sal-soda, and 2 oz. borax, and 1 oz. hartshorn; boil one quarter-hour with 22 quarts water; add to harden, half-pound resin.

### No. 63—TO MAKE UNFERMENTED WINE.

To make this, boil grapes of any kind over a slow fire till the pulp has thoroughly separated from the skin, adding just enough water to prevent burning at the bottom of the vessel, then press the juice through a fine cloth and add one-fourth its weight of sugar, mix well bring the juice to the boiling point once more, and put in air-tight jars. This wine will keep sweet for years and has the color of port.

### No. 64—TO INCREASE YIELD OF WHEAT 100 PER CENT.

Another mode of planting wheat which is said to increase its yield 100 per cent. This was given me by a farmer in Hall county, Ga., who stated that he had followed this mode of planting for the last 12 or 14 years. He puts his wheat in a tub and pours in just enough water to cover it, and soaks it for about 5 or 10 minutes, just long

enough to get the wheat thoroughly wet. Then he puts a quantity of fresh slacked lime in a shallow wooden box and pours in the wheat but not the water and stirs it with a stick until it is thoroughly coated with the lime. Then he sows it in the usual way. He says it does not make any difference about loosening the husk on the wheat, that it will come up all the same. This farmer's name is Brooks, I have known him personally for six or seven years, and have found him to be a truthful man; he lives in Hall county, Ga., near Gillsville, on the North Eastern R. R., leading from Athens to Lula. It is my opinion that this will not work well in a regular lime-stone section, but I do think it would be advantageous to prepare the wheat in this way in other sections of the country where there is but little or no lime in the soil. This is a very cheap and simple preparation and well worthy of a trial.

#### No. 65 TO MAKE WHITE WINE VINEGAR.

Mash up 20 lbs. raisins and add 10 gallons of water, let it stand in a warm place for one month, and you will have pure white wine vinegar. The raisins may be used the second time the same way.

#### No. 66—CURE FOR THE SWINNEY IN HORSES.

Take one pint spirits of turpentine, one tablespoonful cream tartar, one large tablespoonful pulverized frankincense. Mix all the ingredients together in a bottle, and let it stand in the sun four or five days, and shake well; then it is ready for use. Take a feather and grease the diseased parts.

#### No. 67—TO MAKE RASPBERRY AND BLACKBERRY JAM.

Take six pounds nicely picked berries, six pounds loaf sugar, put the fruit into a nice kettle over a quick fire, and stir constantly, until the juice is nearly wasted, then add the sugar, and simmer to a fine jam. In this way the jam is greatly superior to that which is made by putting the sugar in first.

#### No. 68—BOTTLED SODA WATER WITHOUT A MACHINE.

In each gallon of water to be used, carefully dissolve  $\frac{3}{4}$  pound of crushed sugar, and one ounce of super-carbonate of soda; then fill pint bottles with the water, have your corks ready; now drop into each bottle half dram of pulverized citric acid, immediately cork, and tie down. Handle the bottles carefully, and keep cool until needed. More sugar may be added if desired.

#### No. 69—MORMONS CURE FOR CANCER.

It is reported that a Mormon has discovered a cure for cancer. It consists of a lemon poultice, applied twice daily. To prepare the poultice, bruise the meat of the lemon and spread it on a soft rag and apply to the part affected.

#### No. 70—TO MAKE FIRE PROOF WASH FOR SHINGLES.

Sulphate of zinc, (white vitriol), and salt, of each one pound, lime

one bushel, made into a wash with sufficient water, and skim-milk one quart to each gallon and apply as white wash.

#### No. 71—FLY PAPER TO KILL FLIES.

Castor oil 2 oz. rosin 4 oz., melted together and spread lightly on paper. Plays stick-um-fast to all that light upon it.

#### No. 72—TOOTH WASH TO REMOVE BLACKNESS.

Pure muriatic acid 1 oz. water 1 oz. honey 2 oz. mix. Take a tooth brush, and wet it freely with preparation and briskly rub the black teeth, and in a moment's time they will be perfectly white; then immediately wash out the mouth with water, that the acid may not act upon the enamel of the teeth.

#### No. 73—TO MAKE MAGNETIC PAIN KILLER.

To make a magnetic pain killer for tooth ache and acute pain. Laudanum 1 dram, gum camphor 4 drams oil of cloves one half dram, oil of lavender one dram; add them to one ounce of alcohol, six drams sulphuric ether, and five fluid drams chloroform. Apply with lint, or for toothache rub on the gums and upon the face against the teeth.

#### No. 74—RAZOR STROP PASTE.

To make a No. 1 razor strop paste. Wet the strop with a little sweet oil and apply a little flour of emery evenly over the surface.

#### No. 75—FRECKLE CURE.

Take 2 oz. lemon juice, or half a dram of powdered borax, and one dram of sugar; mix together, and let them stand in a glass bottle for a few days, then rub on the face occasionally.

#### No. 76—AN INSTANTANEOUS HAIR DYE.

To make Phalon's instantaneous hair dye. No 1, to 1 oz. pyrogallie acid, and  $\frac{1}{4}$  oz. of tannia, dissolved in 2 oz. of alcohol, add 1 qt. of soft water. No. 2, to 1 oz. crystalized nitrate of silver, dissolved in 1 oz. concentrated aqua ammonia, add 1 oz. gum arabic, and 14 oz soft water. Keep in the dark.

#### No. 77—BARBER'S SHAMPOO MIXTURE.

Soft water, 1 pt. sal soda, 1 oz. cream tartar,  $\frac{1}{4}$  oz. Apply thoroughly to the hair.

#### No. 78—BALM OF THOUSAND FLOWERS.

Deodorized alcohol, 1 pt. nice white bar soap, 4 oz.; shave the soap when put in; stand in a warm place till dissolved; then add oil of citronella, 1 dr. and oils of neroli and rosemary, of each  $\frac{1}{2}$  dram.

#### No. 79—NEW YORK BARBER'S STAR HAIR OIL.

Castor oil six and a half pints, alcohol one and a half pints, citronella and lavender oil each one half ounce.



No. 80—CERTAIN CURE FOR CROUP.

Goose oil and urine, equal parts.

No. 81—HOW TO MAKE OYSTER SOUP.

To each dozen or dish of oysters, put half pint of water; one gill of milk; half ounce butter; powdered crackers to thicken; bring the oysters and water to a boil, then add the other ingredients previously mixed together, and boil them three to five minutes only. Season with pepper and salt to taste.

No. 82—OLD MAN'S MILK.

A nice beverage known as old man's milk. One wine glass of port wine, one teaspoonful of sugar. Fill the tumbler one third full of hot milk.

No. 83—HOW TO MAKE PERFECT LOVE.

One tablespoonful sugar, one piece each of orange and lemon peel. Fill the tumbler one third full of shaven ice and fill balance with wine; ornament in a tasty manner with berries in season. Sip through a straw.

No. 84—A CURE FOR BURNS AND SCALDS.

Spread clarified honey on a linen rag, apply to the burn immediately. It will relieve the pain instantly and heal the sore in a very short time. However, I am of the opinion that the former remedy of linseed oil and lime water is much the best, as I have seen quite a number of receipts prepared similar to this. I have seen it stated that a little well slaked lime sifted through a muslin cloth and mixed in with linseed oil makes a splendid application for burns and scalds.

No. 85—PREVENTING DISEASES IN HOGS AND FOWLS.

A splendid disinfectant for exterminating vermin and preventing disease among hogs and fowls.

Dissolve one-half pound carbolic acid in five gallons of boiling water, then put two bushels of dry-saw dust or wood ashes in an old barrel or box of suitable size; then sprinkle the water on the saw-dust or ashes and stir the mixture thoroughly while the sprinkling is going on, so as the whole bulk will evenly absorb the water containing the acid. Then spread this out in the sun to dry and after it has been thoroughly dried take the mixture and sprinkle a quantity of it in and around your hen houses, also put a quantity of it in each hog's bed or any place they may sleep at night. A peck of this mixture for a hen house, and a bushel for every ten head of hogs applied every two months. Every one who raises hogs and chickens should make this application at once, as it may save you much trouble and expense, for carbolic acid is known to be the best disinfectant and preventative of disease among animals the wide world over.

No. 86—TO KEEP FLIES OUT OF SMOKE-HOUSES.

Take two small boxes, each about one foot square and one and one half feet deep and place in each of them a bottle containing half pint

of carbolic acid, leaving each bottle uncorked, then nail narrow strips of wood one or two inches wide across the top of each box, leaving the strips one inch apart, then place the boxes on shelves three or four feet high on opposite walls on the inside of the smoke-house, the fumes or odor of the acid will kill or drive away the flies. Carbolic acid is made of coal tar and is considered poisonous when taken in large doses and it should be handled with care.

Carbolic acid thus arranged and placed inside or even under dwelling houses would prove a great disinfectant against all contagious diseases among people. Carbolic acid should be freely thrown under soil houses and all other places having a bad smell around the premises of a dwelling house. The free use of carbolic acid in these places may save you or some one of your family a long spell of sickness.

#### No. 87—ANOTHER REMEDY TO GET RID OF MITES.

Take 3 oz. Carbolic acid, half-peck well slaked lime, half-pint fresh sweet milk, 3 oz. cheap snuff, and add enough boiling water, stirring it well, until the whole is about the consistency of buttermilk; then take a white-wash brush or a rag mop on the end of a stick, and put a coat of this on the roost-poles and in the boxes, or places where the nests are to be made; repeat this operation once every four months during the year, and you will certainly not be troubled with mites any longer among your fowls. This is an original idea of the author of this book, and should be known by all poultry raisers.

#### No. 88—ANOTHER REMEDY FOR MITES.

One more good remedy to keep mites and all other vermin off the walls of hen-houses.

A hen-house should be whitewashed with lime inside and out. Prepare the whitewash as follows: Take one peck of fresh slaked lime, and add enough water to make it about as thick as buttermilk; then add 4 oz. Carbolic acid, one pound pulverized sulphur, one pint of wheat flour; all well stirred in and boil the whole for fifteen minutes, constantly stirring with a stick and apply with a brush while hot.

#### No. 89—TO RID A HOUSE OF RATS.

Take a ball of concentrated potash and place it in a cloth or leather bag, and beat it up finely with a mallet or hammer. Then take two quarts air slacked lime and mix in the potash with the lime and stir well; then sprinkle this mixture about their haunts and other places they usually rove at night. This will get on their feet and they will endeavor to lick it off with their tongues which will cause them to leave the building immediately.

#### No. 90—HOW TO MAKE HOP BEER VERY FINE.

Mix 14 pounds molasses and 11 gallons water well together, and boil them for two hours with 6 oz. hops. When quite cool, add a cup full of yeast, and stir it well by a gallon or two at a time. Let it

ferment for 16 hours in a tub covered with a sack, then put it in a nine gallon cask; and keep it filled up; bung it down in two days, and in seven days it will be fit to drink, and will be stronger than London porter.

#### No. 91.—HOW TO MAKE RAILROAD CAKE.

Take one large teacupful of sugar, a table-spoonful butter somewhat heaped, two eggs, one pint of sifted flour, one teacup of sweet milk, one table-spoonful of soda, and two of cream tartar, or a dessert spoonful of yeast powders. Dissolve the soda in the milk, and rub the cream of tartar in the flour. Flavor according to taste.

#### No. 92.—TO MAKE PLAIN BUNS.

One tumbler sweet milk, three eggs, one table-spoonful of butter or lard, six table-spoonfuls of sugar, beaten with the eggs until they are light; half a tumbler of good yeast; flour to make into rather a soft dough. Set in a warm place to rise. When risen mould into rolls. When risen the second time, bake as quickly as possible.

#### No. 93.—AN EXCELLENT SOFT GINGER CAKE.

One cup of sugar, 3 of molasses, 1 of butter, 1 of sweet milk, 3 eggs, 7 cups of flour, 1 teaspoonful of soda, beaten well into the molasses; add ginger and spice to taste.

#### No. 94.—TO MAKE PICKLEL ONIONS.

Peel, boil in milk and water 10 minutes, drain off the milk and water, and pour on cold spiced vinegar.

#### No. 95.—TO PICKLE CUCUMBERS.

Keep them in salt and water 3 days, then wipe them dry, put into a jar, put in spices, and a small lump of alum, pour scalding vinegar over them. If a white scum rises from off the vinegar, scald and pour over again. Always have plenty of vinegar to cover them well. Cucumbers can be kept in brine for a year, lay grape leaves on top and weight to keep them under the brine.

#### No. 96.—TO MAKE SWEET PICKLE.

To three pounds brown sugar put one gallon of vinegar, spice to your taste; boil altogether a short time, and set off to cool. Fill a jar with the vegetables or fruits to be pickled, pour the vinegar over them when cool. If you discover a white scum on the surface, pour the vinegar from the pickle and boil again, add a little more sugar. When cool return to the jar. Peaches stuffed after neatly removing the seed are nice made in this way. Figs ripe but not soft, are good, so are cherries.

#### No. 97.—QUITE A NOVEL REMEDY FOR RHEUMATISM.

Quite a novel remedy. Mr. R. A. Ware, a reliable citizen of Lincoln county, Ga., gave me a novel remedy for curing rheumatism.

He tells of a lady having a severe case of rheumatism in one of her arms during the spring of the year. So one day she happened to lay her swollen arm in an open window, and a bee happened to alight on it, and sting her on the swollen part. The swelling all went down soon afterward and the rheumatism was cured at once. Sometime after that Mr. Ware related the circumstance to a doctor who replied that he had read of a similar case in an old English medical book. A gentleman having rheumatism in one of his legs was present, applying to the doctor for medicine for the disease, heard the above conversation, went home immediately and applied two or three bees to his swollen leg. They stung him, the swelling went down, and the rheumatism was cured at once. This remedy is exceedingly simple and while it seems to be an absurd idea, there is no harm in giving it a trial; it may save you much suffering and expense. Mr. Ware also states the gentleman had not been able to plow any for months previous, but was able to go to plowing the same day he had made the application. I told an old uncle of mine about this who is over seventy years of age; and he said he had heard of the bee stinging remedy for rheumatism, long years ago. Why not accept this theory as well as any other theory in medicine, for who can tell exactly what effect different kinds of medicine may have upon the human system. We know many kinds in many instances have a desired effect, and that is all any one knows about it. We hold that nature has provided a remedy for every disease if we can but find the right remedy for a certain disease; but, how came it to be known that a certain remedy should cure a certain disease, except by experiment in a great many instances, and in many by the merest accident.

#### No. 98—PROCESS OF TANNING CALF, KIP AND HARNESS LEATHER IN FROM 6 TO 30 DAYS.

For a 12 pound calf-skin, take 3 pounds of terra japonica, common salt, 2 pounds; alum, 1 pound; put them in a copper kettle with sufficient water to dissolve the whole without boiling. The skin will be limed, haired, and treated every way as by old process, when it will be put into a vessel with water to cover it, at which time you will put in 1 pint of the composition stirring it well, adding the same night and morning for 3 days, when you will add the whole, handling 2 or 3 times daily all the time tanning; you can continue to use the tanning liquid by adding half the quantity each, by keeping these proportions for any amount. If you desire to give a dark color to the leather, you will put in 1 pound of Sicily sumac. Kip skins will require about 20 days; light horse hides for harness 30 days; calf-skin from 6 to 10 days at most.

#### No. 99—A POWERFUL CEMENT FOR BROKEN MARBLE.

Take gumarabic, 1 pound; make into it a thick mucilage. Add to it powdered plaster of paris,  $1\frac{1}{2}$  pound; sifted quick lime, 5 ounces; mix well; heat the marble and apply the mixture.



### No. 100—TO TAKE CARE OF STEAM GAUGES

A little glycerine, or sulphuric acid, placed on the surface of the mercury will keep a mercurial steam gauge in good order by lubricating both glass and medals, preventing their adhesion.

### No. 101—REMEDY FOR ERYSIPELAS. 1.

Take an Irish potato, peel and scrape it up fine with a case knife, put this on a soft rag and apply to the parts affected, as a poultice; repeat this once each day until relieved.

### No. 102—REMEDY FOR ERYSIPELAS. 2.

Take a tablespoonful of fresh butter just from the churn without any salt in it, mix well with one teaspoonful of calomel. Spread this on a soft rag and apply to the parts affected. This in many instances will give immediate relief.

### No. 103—A SURE WAY TO EXTERMINATE RATS.

Take an old barrel and fill it about 1-3 full of water; then put a thin layer of cotton seed on top the water; then sprinkle a little corn meal over the cotton seed; then put a few small scraps of old bacon broiled, on top of the meal, then place the barrel near the wall of the house or other convenient place for the rats to get in it, leaving the head out at the top of the barrel. The writer of this book was told by a friend that he knew 36 to be drowned this way in one night.

### No. 104.—TO CURE AND PREVENT SORE EYES.

Dip your fingers in kerosene oil and place them on the lids after closing the eyes. This will get enough on the inside. We know that to be a good remedy from experience, as we have used kerosene in this way dozens of times and have told others of it. All who have tried it say it did them a great deal of good. An application once and not more than twice a each day is sufficient. Kerosene oil is a product of petroleum from which vaseline is made, which in its refined state is a great remedy to keep down inflammation about the eye.

### 105—BLACKBERRY CORDIAL FOR SUMMER COMPLAINT.

Take one gallon of nice ripe blackberries, put them in a brass or copper kettle, or porcelain lined iron vessel, and pour in just enough water to cover them and boil slowly until the berries are thoroughly done. When cool strain through a flannel cloth, and to every two tumblerfuls of this juice add one tumblerful of good corn whisky, put this into a stone jug and add four teaspoonsful each of allspice and bruised ginger root to each gallon of the liquor. Then sweeten to taste and shake the whole well, having the jugs or other vessels entirely full; then cork tight and place in a cellar or other cool place. This cordial is a valuable remedy for diarrhœa, dysentery, cholera infantum, or other relaxed conditions of the bowels. Dose for grown people half wine glass full or less, two or three times each day until relieved. For children one or two tablespoonsful every two hours

relieved. This most excellent remedy was given me by a special relative lady friend, Mrs Lizzie Williamson, who has used it regularly in her family for years with the greatest degree of success. This lady friend says her neighbors frequently send to her for this remedy when they get sick from the above disease. She says it is just splendid for diarrhoea, dysentery, cholera infantum etc. It strikes us that this simple remedy should be prepared when blackberries get ripe, and kept in every household for cases of emergency.

#### No. 106—TO MAKE GENUINE SEIDLITZ POWDERS.

Rochelle salts, 2 drams; bicarb soda, 2 scruples. Put these into a blue paper and 35 grains tartaric acid into a white paper. To use, put each into different tumblers, fill half with water, adding a little loaf sugar to the acid, then pour together and drink quickly. This is just splendid to cure headache. Try it and be convinced.

#### No. 107 SPLENDID SALVE FOR BOILS AND CARBUNCLES.

Take the yolk of 1 egg, 1 teaspoonful of castor oil, 5 drops spirits of turpentine, 10 drops of laudanum, 1 teaspoonful of honey, 1 teaspoonful fluid camphor, these all worked well together cold. Take half teaspoonful and apply to the parts daily.

#### No. 108—SURE CURE FOR BONEFELON, BOILS AND CARBUNCLES.

Take 1 pound of rosin, (procure rosin from drugstore,) 3-4 pound of beeswax, and 1 pound mutton suet. Put all of these together in 2 gallons of water and boil for one hour. Then set the vessel aside for 10 hours, at which time a cake will be formed on the surface of the water; remove the cake and it is ready for use. Take a thin scale of this and apply to parts affected. Wash the parts once a day and make new applications, apply a piece of cloth or paper after the application is made.

The Hon. R. L. Foreman, ex-proprietor of the Washington, Ga., hotel for 20 years, gave me this last recipe for curing boils and bonefelons. Mr. Foreman says a drummer who has tried it successfully in a great many cases, gave it to him. He also says he has tried it himself in several cases, and thinks it a sovereign remedy.

The recipe for making a splendid salve for boils and carbuncles was given me by a lady friend who has tried it successfully in many cases. These last two recipes should be known by every one subject to these terrible maladies, and if once tried it is my honest opinion that the patient will readily conclude that he has been fully repaid for the cost of this little book.

#### No. 109—TO KEEP MITES OUT OF HEN HOUSES.

Take home-raised tobacco, pinch or crumble this up and put as much as two or three leaves in each hen's nest, or a cheap article of manufactured tobacco, chopped or torn up, and about a fourth of a

plug put into each nest will answer the same purpose of exterminating the mites in short order. This plan of getting rid of mites was given me by a particular lady friend, and I can certainly vouch for it being a splendid remedy.

#### No. 110.—HOW TO CASE HARDEN IRON SO EVEN A FILE WILL NOT SCRATCH IT.

Make a paste of prussiate of potash, pulverized, by using wheat flour, equal in amount, and a little hot water enough to make a thin paste. Cover the article to be hardened with a coat of the paste and let it dry. Raise the article to a low red hot heat in a clear fire, and plunge into cold water. The flour assists only in forming the paste and causing its adherence to the iron. This will be found valuable in case-hardening buggy and light wagon axles and for all smaller articles subject to wear. The writer of this book has used this preparation for 25 years and has found it to be an excellent and simple way to case-harden iron.

#### No. 111.—A SUBSTITUTE FOR COFFEE.

Take well dried chicory and parch it in the usual way of parching coffee, then grind it in a coffee-mill. Then take one pound of nice parched and ground coffee and mix it with one pound of the chicory as above prepared and make the coffee in the usual way. The writer of this book has used some of the coffee prepared in this way. It was given me by a German living at Mount Airy, Ga., who used it regularly in his family as a beverage at meals. The chicory seed can be procured from most any of the northern garden seed dealers. The seed is planted in the usual way of planting turnip seed in drills, and the chicory root resembles in color that of white turnips, though in size that of beets. When this vegetable has matured, the root is dug up and peeled. Then the meat of the chicory should be cut up in small particles about one inch square and dried in the sun in the usual way of drying fruit. Then it is ready to be parched and ground.

#### No. 112.—TO MAKE ICE CREAM.

Have rich, sweet cream, add a half pound of loaf sugar to each quart of cream or milk. If you can not get cream, the best imitation is to boil a soft custard, 6 eggs to each quart of milk. (eggs well beat.)

#### No. 113.—HOW TO MAKE CIDER WITHOUT APPLES.

Take one gallon of water, one pound common sugar; half ounce tartaric acid; one tablespoonful yeast; shake well, make in the evening, and it will be ready to use next day.

#### No. 114.—ANOTHER GOOD CIDER.

Take 20 gallons cold water; 15 pounds brown sugar, half-pound tartaric acid, rummage well together, and add, if you have them, 3 or 4 pounds of dried sour apples, or boil them and pour in the expressed juice. This cider will keep longer than the others.

**No. 115—EXCELLENT REMEDY FOR SORE THROAT.**

Take 2 teaspoonsful of sweet oil and 1 teaspoonful of sulphur, mix well. Mop the throat on the inside with this mixture. Before applying the liniment, gargle your throat with hot sage tea.

**No. 116—TO PREVENT SWELLINGS FROM BRUISES.**

Apply at once a cloth or brown paper two or three folds in thickness, dipped in strong vinegar, and when it grows warm renew the wetting.

**No. 117—CURE FOR BURNS AND SCALDS.**

Mix in a bottle three ounces linseed oil and four ounces lime water. Apply the mixture to parts burned five or six times a day, with a feather. Place a soft rag over the parts to exclude the air.

**No. 118.—MY FAVORITE SOUP FOR SICK FOLKS.**

Let one cup of water come to a boil, then add in one cup of sweet milk, and let it come to a boil, then break in one egg and let it boil until it is hard, then take the egg out whole, then add in a teaspoonful of flour dissolved in sweet milk, also a tablespoonful of well boiled rice, and a very small quantity of black pepper and salt, then stir for a moment and the soup is ready for the patient.

**No. 119.—TO MAKE SYLLABUB.**

One pint thick cream (if it should be a little acid, stir in enough soda to sweeten it.) Mix with the cream one quarter of a pound of white sifted sugar; let it stand half an hour; then add three wine-glasses of sherry or Madeira wine. Whip to a stiff froth, and fill the glasses. Either churn the cream, using a small tin syllabub churn (which can be procured at any tin shop), or pour the cream upon a flat dish and whip with a silver fork or egg-beater. The latter is more tedious, but the syllabub is more solid.

**No. 120.—ANOTHER WAY TO MAKE SYLLABUB**

Beat to a solid froth the whites of four eggs; mix with a pint of rich cream; sweeten with four tablespoonful of pulverized loaf sugar; add wine to taste and whip to a stiff froth and fill the glasses. It should be whipped until very solid. The writer almost swallows his tongue in thinking over these two last recipes, and the reader may accidentally swallow his entirely should he be provided with a glass of the syllabub.

**No. 121—GOOD BLACK INK AT TEN CENTS PER GALLON.**

Take 1 package of slate colored diamond dye and stir it into 1 gallon of boiling water. Let it cool then bottle it. This recipe was given me by Mr. J. Warren Ware, a regular school teacher, who stated that he generally furnished each of his scholars with this ink at a cost of only 10 cents per year. It strikes the writer that this would make a cheap marking fluid to label boxes, bags, packages &c.



### No. 122—A SPLENDID CHEAP BLACK-BOARD.

Mr. Ware suggested another good idea: that of making black-boards. Take nice, seasoned poplar plank and make the board and frame in the usual way, or the ceiling in the end of the room will answer the same purpose. Then dissolve 1-4 pound of glue in 1 quart of water boiling on the fire; then take a half pound of lamp-black and put it into three quarts of boiling water, then add in the other quart of glue water and 2 oz flour of emery and stir the whole mixture thoroughly and apply the fluid while hot with a clean paint brush. This is enough to put about two coats on a space ten feet square. It strikes the writer that this would be a capital idea in painting mantle-pieces, furniture, chairs, tables, &c; omitting the flour of emery in all work except black-boards.

### No. 123—A CURE FOR DYSENTERY.

Take one teaspoonful of Jamaica ginger, half a teaspoonful camphor, half a teaspoonful of salts, 25 drops of laudanum; mix all together and take every two hours or oftener until relieved.

### No. 124—TO CURE OLD SORES.

Take Jamestownweed leaves, commonly known as Jimson weed, a handful; half as much sage; a handful of white grass; put all of these together in a quart of water and boil down to half a cup full; then take half cup of lard and a teaspoonful each of sweetgum and rosin and let this boil down until all the water is out of it. Then strain. The water should be strained before adding in the lard, sweetgum and rosin. Spread from a half to a teaspoonful of this salve on a piece of cloth and apply it to the sore.

### No. 125—TO CURE SORE THROAT.

Gargle your throat with as hot water, with salt in it, as you can bear well, several times, then mix half teaspoonful spirits turpentine, half teaspoonful sweet oil, and one teaspoonful of sulphur and mop the throat with this mixture.

### No. 126—A CURE FOR THE PILES.

Make a salve of Jamestown leaves, a handful of leaves to a spoonful of lard, boil the leaves in a small quantity of water for half hour, then strain the water and add in the lard, then boil it until all the water is out, then put in a teaspoonful of spirits turpentine. In some cases I simply bruise the weeds and apply them to the parts.

### No. 127—A CURE FOR BONEFELON.

Make a strong tea of the bark of sassafras, about a teacupful of tea, then add to this a tablespoonful, each of rosin, beeswax and mutton-suet, then boil this down until the water is all out of it. Spread a small quantity of this on a piece of cloth and apply to the felon.

### No. 128—A CURE FOR THE COLIC.

Take camphor and jamaica ginger, teaspoonful of each, ten drops of turpentine and twenty-five drops of laudanum, every two hours until relieved.

### No. 129—TO MAKE AN ABUNDANCE OF STRAWBERRIES WITHOUT CULTIVATING THEM.

Plant the strawberries in the usual way and cultivate them the first year, then cover them with pine or other straw the next February, burn the patch off and in the spring you will have a good crop of strawberries. Follow this mode of covering the vines with straw every succeeding February and burn the patch off as before. Should the vines become too thick, however, thin them out with a hoe, this is all that is required.

These last seven recipes, were given me by a special lady friend near Danburg, Ga., who has tried them for many years very successfully.

### No. 130—A SOVEREIGN REMEDY FOR RHEUMATISM.

Take two tablespoonsful Jamestown weed seed and pulverize them thoroughly, put them in a pint of corn whiskey; then take a rich fat pine knot and saw out two tablespoonsful of saw-dust with a hand saw, and add this to the whiskey; shake well, and let stand a couple of days and it is ready for use. Shake well before using. It is to be used as an external remedy only. Rub the parts freely with this liniment twice each day until relieved.

The Hon. Y. J. Harrington of Bowdre, Ga., gave me this recipe. He stated that he had used it in a great many instances, and that it was a sure cure for the most obstinate case of rheumatism. I think every one who is affected with this disease should prepare and apply this remedy as soon as possible.

### No. 131—A SURE CURE FOR POISON-OAK.

Take a teaspoonful of pulverized bluestone, put it in two tablespoonsful of water. Make a very strong solution of bluestone water by stirring this thoroughly, then take a little rag mop and apply this solution to the parts affected. It is best to scratch or irritate the broken out places on the flesh before the bluestone water is applied. The writer has used this remedy in many instances on himself for the last twenty-five years, and it has never failed to cure.

### No. 132—KEEP CANNED FRUIT WITHOUT AIR TIGHT CANS.

Peel the fruit in the usual way of canning it, then add one teaspoonful of salicylic acid to every gallon of the fruit in the following manner:

Put a handful of the fruit in the jar then take a pinch of the acid and sprinkle it over the fruit, then put in another handful of the fruit, and another pinch of the acid, and so on until the jar is filled entirely with the fruit with the acid all evenly mixed in. Then pour in just enough cold water to cover the fruit; then let the fruit and the

water in the jar come to a boil by placing the jar in hot ashes, or putting it into another vessel, with cold water in it and let it come to a boil. Then set the jar aside and let it cool, then take two or three thicknesses of nice white or brown paper and tie it tight with a string around the mouth of the jar and the process is complete.

If the fruit is put up in stone jars it can be made to come to a boil by placing the jar near the fire with hot ashes placed around it. But if the fruit is put up in glass jars you will have to set the jars in another vessel with cold water in it and let this come to a boil in order to keep the glass from breaking.

Salicyllic acid is made of a certain kind of willow-bark and other substances of a similar nature. The writer has spared neither time, trouble, nor expense in obtaining a correct formula for using salicyllic acid in canning fruit. I have recently purchased a book paying five dollars for it in Philadelphia, in order to learn all that was possible about salicyllic acid and its use in canning fruit. The author of the above book referred to, says that a small quantity of salicyllic acid should be dissolved in rum and the jars or vessels rinsed out with this liquor before putting in the fruit. He also says that the paper which covers the jars should be dipped in the salicylliated rum. He suggests in another place that the acid may be dissolved in water instead of rum to rinse out the jars, and dampen the paper for the covers. It strikes me from all I can learn on this subject that one of the greatest advantages gained by the use of salicyllic acid is, that the fruit can be kept in either small or large vessels without the least injury to the fruit, not only all kinds of fruit and berries, but all kinds of vegetables may be preserved in the same way.

#### No. 133—TO MAKE CHILE SAUCE.

Take twelve large ripe tomatoes, four ripe or three green peppers, two onions, two tablespoonfuls of salt, two of sugar, one of cinnamon and three cups of vinegar. Peel tomatoes and onions, chop separately very fine, add pepper chopped with the other ingredients and boil one and a half hours. One quart of canned tomatoes may be used instead of fresh.

#### No. 134—TO MAKE TOMATO SOUP.

Take one and a half pints mashed tomatoes, one gallon water, butter size of large hen egg, salt and pepper to the taste, thicken with flour and water made in a batter, and add one cup of sweet milk.

#### No. 135—TO MAKE LEMON BUTTER.

Take one and half cups sugar, three eggs, butter the size of half an egg; beat well together, add juice and grated rind of one large lemon, place in a pan, set in a kettle of hot water and stir well until thick.

#### No. 136—TO MAKE CAROMEL CAKE.

Take one and half cups of sugar, three quarters cup butter, half cup sweet milk, two and a quarter cups flour, three eggs, one and a half heaping teaspoonsful baking powders; bake in jelly tins.

Make caromel filling as follows: butter the size of an egg, one cup of brown sugar, half cup sweet milk or water, three teaspoonfuls of grated cake chocolate. Boil twenty minutes or until thick enough, and pour over the cake while warm. Frosting for top of cake: whites of two eggs one and a half cups sugar, one teaspoonful vanilla, three spoonsful grated chocolate.

#### No. 137—TO MAKE LEMON JELLY.

Press the juice from the lemon and to one cup juice put two cups sugar, boil five minutes or until it is jelly.

#### No. 138—TO FRY CHICKEN.

Roll the pieces well in flour and put them in two tablespoonfuls of boiling hot lard, sprinkle over with blackpepper and put a cover over the pan; after both sides have browned sprinkle a little flour all in between the pieces and pour in a teacup full of water and steam the chicken until the gravy is thick enough, keeping the cover on while steaming. These last half dozen recipes were given me by a special lady friend, of Smithonia, Ga., who has tried them and found them to be a very choice way of serving up these delicacies for table use.

#### No. 139—SIMPLE AND CERTAIN CURE FOR DIARRHŒA.

Take the outside bark of the red-oak tree, remove the moss, should any happen to be on it. Chew a small quantity of the bark, say a teaspoonful or more, and swallow it. This will give immediate relief. My beloved pastor, the Rev. J. H. Fortson, an eminent Baptist divine of Hyde, Ga., gave me this last recipe, saying he had tried it on many occasions, and that it had never failed to give immediate relief. This is the cheapest and simplest remedy I ever heard of, and I believe what he says about it as much so as if I had tried it myself a hundred times.

#### No. 140—BEST KNOWN REMEDY FOR CONSTIPATION.

Go to a drugstore and get an ounce of fluid extract of cascara sagrada, take from ten to fifteen drops in half wineglass of water, increase or diminish the quantity according to the effect it has upon the bowels. This is one of the finest remedies known to medical science. This medicine is an extract of a herb grown in California.

#### 141—TO PREVENT CHOLERA AMONG HOGS AND FOWLS.

Take one ounce of bluestone and two ounces of copperas, pulverize and mix, put one teaspoonful of this mixture into one quart of corn meal for twenty fowls. Give once every three or four weeks, and oftener should any disease appear among the fowls. Once, twice, or even three times a week, will not be too often to give them in case they are attacked with the cholera. Give one teaspoonful to each head of hogs in the same way as above prescribed for the fowls, except the quantity of meal should be increased a little. Tar made from fat pine should be kept in the bottom of the chicken and hog troughs. Salt mixed in ashes and a little corn meal added, should be given to hogs at least once a week. If you should keep this up every



month during the year you would have no cholera among your hogs and fowls. I get this same recipe from two different friends who have practiced this mode of treatment among their hogs and fowls for many years, and they say they are not troubled with any disease among them.

#### No. 142—TO MAKE MILK YEAST LIGHT BREAD.

Early in the morning put into a stew pan lined with porcelain or tin, two teacups of fresh sweet milk; let it come to a boil, then pour it out into a pitcher or deep bowl, add one cup of cold water, then add one cup of meal, and one teaspoonful of salt, then add flour enough to make a thin batter about the consistency of waffle batter. Then set it into another vessel of warm water or other moderately warm place for five or six hours to let it rise. Then add enough flour to make it nearly as thick as biscuit dough, then put it into a bread pan, and put it into a warm place until it rises. Then put it into the oven and let it bake. It will usually bake in about a half an hour.

#### No. 143—TO MAKE PEA-NUT CANDY BARS.

Boil together a cupful of light brown sugar, a cupful of New Orleans molasses, half a cupful of water, a tablespoonful of glucose, and a tablespoonful of butter. As soon as the syrup will harden immediately when dripped from a spoon into cold water, add three cupsful of shelled, freshly roasted pea-nuts, through which has been rubbed a half teaspoonful of soda. Pour the candy into buttered shallow tin pans, smooth the top nicely, and when nearly cold cut with a sharp buttered knife into inch-wide bars. After parching and shelling the peanuts, rub them between the palms of the hands to clean the husks off before applying the half-teaspoonful of soda. If it is not convenient to get the glucose it will work all right without it.

#### No. 144—TO MAKE COCOANUT BARS.

Place in the kettle two cupfuls of granulated sugar, half a cupful of water, a tablespoonful of glucose, and a piece of butter the size of a hickory nut. Boil until nearly done, and then add two cupfuls of sliced or grated cocoanut that has been partly dried. Now boil the candy until it will snap when dropped in cold water, pour into buttered tins and when cool cut into bars.

#### No. 145—TO MAKE POP CORN BALLS.

Place together in the kettle five pounds sugar, pound and a half of glucose and a quart of water. Boil until nearly hard enough for taffy or until it threads from the spoon. Pour the syrup over the nicely popped corn, stir the whole thoroughly and form into balls with the hands. This recipe will be found preferable when a great number of balls are to be made, but the following is advised for family use when only a small quantity is needed.

#### No. 146—TO MAKE POP CORN BALLS. No. 2.

Boil together without stirring a pint of sugar, a fourth of a teacup-

ful of rain water, a tablespoonful of vinegar and half a teaspoonful of butter. When the syrup will snap on being tested in water, pour it immediately over the corn and stir with the paddle for a minute or so. Then dip the hands into very cold water and press the pop corn into the balls, dipping the hands in the water before forming each ball. In this way the balls may be shaped before the candy hardens on the corn. The above named quantities are sufficient for a peck of popped corn and will make ten balls. The corn must be carefully prepared and all imperfectly popped or scorched grains thrown out. The appearance of the ball may be greatly improved by cutting circular portions of bright colored tissue paper the size of a pie plate, fringing the edges an inch deep all round, and placing one on each ball, pressing it carefully so it will stay. This will not only add to the beauty of the balls, but will also prevent them sticking to the hands. The balls should be placed in a cold room as soon as finished as the pop corn is likely to become tough if allowed to remain in a warm place.

These four last candy recipes were given me by a gentleman in the mercantile business at Danburg, Ga., who has tried them with much success. The pop corn balls only cost him a cent and a half apiece and he readily sells them for 5 cents a ball.

#### No. 147—TO MAKE OLD-FIELD PINE POSTS LAST MANY YEARS.

Cut and split the posts about the usual size of garden posts, and stack them up on their ends for a couple of weeks or longer. Then build a good log heap fire and put in a few posts at a time turning them over frequently until charcoal is formed all over from end to end about half inch thick. Then plant them in the ground in the usual way; then nail on your plank or wire as the case may be, and you will be surprised to see how long they will last.

#### No. 148—TO MAKE 20 GALLONS OF WINE FROM ONE BUSHEL OF FRUIT.

Take one bushel nice ripe berries, place them in a clean tub and mash them up thoroughly; let them stand 30 to 36 hours to ferment; then press or squeeze out all the juice through a coarse cloth or bag; then strain the juice again to have it pure. Then put into a separate wooden vessel 14 gallons of boiling water, and add to this one pound of tartaric acid and 50 pounds of granulated sugar. Take a clean stick and stir thoroughly for ten minutes or until the sugar and acid are well dissolved. Then pour in the fruit juice and stir for a moment. Then pour this into a 20 gallon cask, and if the cask is not full fill it up with cold water. Make bung tight and shake well. Then place the cask in a cellar or other cool place, and the wine will be ready for use in 2 months; and like all other wine the older it becomes the better it will be.

Wine should always be made in a cellar to obtain the best article. It would be much better to boil the water in a brass or porcelain ket-

tle. However, we used a common large wash-pot after having scoured it thoroughly with soap and sand.

For this wine recipe alone we gave five dollars, and have not regretted our purchase, as it is well worth the price.

The tartaric acid of commerce is obtained from "Argol" or "Tartar," which is the product of fermentation of grape juice. It is salt or sediment formed on the sides and in the bottom of wine vats. About nine hundred tons annually of this substance are imported into Great Britian from the chief wine-producing countries of Europe and from the cape of Good Hope. Tartaric acid is much employed in medicine in the preparation of effervescing draughts, in the composition of Seidlitz powders and for many other purposes.

It has been stated that persons addicted to habitual drunkenness have been reclaimed by the following treatment: A few crystals of this acid are dissolved in two small tumblers of water, and taken in the morning, fasting an hour between the first and second tumbler. The painful feeling of sinking and craving of the stomach that such persons complain of, is said to be removed by these draughts.—See "Tartar" in Chambers Encyclopedia, vol IX. The retail price of tartaric acid is fifty cents per pound, and when purchased in ten pound lots from the wholesale drug stores it can be bought at thirty-five cents per pound.

In concluding this subject we have this to say: Of all the recipes we have gathered and put in this little book, we have very much doubted the propriety of placing this wine recipe before the public; for while we believe wine to be a great blessing to men when rightly used, such things are often turned into a curse when wrongly used. We think, however, a small cask of wine would be a useful thing to have in every household. To take a half wine glass or less quantity every morning half an hour before breakfast during the early spring months is quite an aid to digestion, and would ward off many diseases. We think this can be proven to a certain extent by Scripture. See I Timothy 5th chap. and 23rd verse.

#### No. 149—ANOTHER PLAN TO TIGHTEN BUGGY TIRES WITHOUT THE AID OF A BLACKSMITH.

After the tires have become loose, prop up both axles and raise all the wheels about two inches from the ground, place a small wooden trough or other suitable vessel under each wheel, sufficiently large and deep enough to hold a quart. Then pour one quart of linseed oil in each trough, revolve the wheels slowly in the oil several times every hour for one or two days. This will cause the wooden felloes to absorb the oil and swell up tight against the tires. This idea will work splendidly on new vehicles which have been in use for six or eight months and the tires have become loose from wearing during the hot summer months. The oil thus soaked in the felloes will exclude dampness and prevent them from wearing and loosening again soon.

### No. 150—REMEDY FOR SOREHEAD AMONG FOWLS.

Take an ounce of carbolic acid and mix it with four ounces of water; shake well. Apply this to the soreheads and other sores about fowls once or twice a day and they will soon be cured. This makes a good application to put on sores on fowls, animals and people too. Apply the solution with a rag mop.

Carbolic acid which is made of coal tar is one of the most wonderful discoveries of modern times. Every householder should have a bottle of carbolic acid at hand. It is a great disinfectant, and is as useful in a household as spirits of turpentine or any other kind of spirits that people may make use of.

### No. 151—TO SHRINK WAGON AND BUGGY TIRES WITHOUT THE AID OF A BLACKSMITH.

When the tires have become loose from wearing take them off the wheels and get some coarse cloth, such as osnaburgs, old coffee or guano sacks. Tear them up into narrow strips about an inch wider than the tires; wet the cloth strips thoroughly with water, then stretch them evenly and tightly around the felloes of the wheels, and secure the strips with small tacks or thread wrapped around them on the felloes. Then pour more water around on the rim of the wheels to keep the cloth thoroughly wet, while the tires are heating near by with a dry wood or oak-bark fire. When the tires have attained a low cherry-red heat place them over the cloth on the wheels (one at a time,) and put the bolts back in the same holes they came out of. Keep enough water pouring on the wheels to prevent the cloth from burning while tires are cooling. You will have to exercise your best judgment as to the number of layers of cloth it may require around the felloes in order to get the tires just as tight as they should be. This can soon be ascertained by a little experience. Where the tires are quite loose it may require three or even four strips one over the other. After the tires have cooled off, cut away all the cloth even with them, and the job will be complete. We have known for twenty years this plan of shrinking tires, and when the work is properly done it will last fully as long as if it were done the old way by a regular blacksmith. This plan for shrinking tires is well worth a dollar to any one who may have to shrink them, as it seems any man can do the work.

### No. 152—TO MAKE CIDER ANY SEASON OF THE YEAR— That Sells Readily at Five Cents a Glass.

Take five pounds nice dried fruit and boil it till it is thoroughly done, keeping the water two or three inches over the fruit, and stirring it well all the while it is cooking to prevent the fruit from burning. After the fruit has boiled sufficiently take it off of the fire and let it cool; then put it into a coarse cloth or bag and squeeze out all the juice. Then put ten gallons of boiling water into a clean wooden vessel, add fifteen pounds granulated sugar, half pound tartaric acid, stir well with a clean stick, till sugar and acid are thoroughly dis-



solved. Then add in the juice and enough cold water to make fifteen gallons in all. Put in a jug or cask, cork tight and it will be ready for use in 24 hours. Should you use eight or ten pounds of fruit instead of five its quality would be greatly improved. We have made several gallons of this cider by boiling half-pound dried apples, pressing out the juice, adding half-ounce tartaric acid, one pound granulated sugar, and enough boiling water to make one gallon in all; then stirring the whole until the acid and sugar are all well dissolved. Cork tight in a jug for twenty-four hours, when it is ready for use. A wine glass full of this cider taken each morning half hour before breakfast is a great aid to digestion; it is a great appetizer, tones up the stomach and all the digestive organs, and causes the inner man to feel quite refreshed. People off at a distance make this cider, then add in a gallon or two of wine or something a little stronger than wine, then sell it to merchants for seventy-five cents a gallon at wholesale. And the retail merchants sell it for about twice that amount. The principle on which this cider is made is identically the same as the twenty gallons of wine to one bushel of blackberries, or grapes, is made, except two and a half to three pounds of sugar to the gallon is used in making the wine.

#### No. 153—TO PREVENT YOUNG TREES FROM DYING.

To Prevent Young Fruit and Shade Trees from Dying on Account of Dry Weather.

Before filling up the hole with rich dirt and manure when the young tree is to be planted, put a short piece of round or split wood in one corner of the hole and let it come about six inches above the ground. This stick should be about four inches in diameter. When the weather becomes very dry pull this stick up and pour several buckets of water in the hole. Then put the stick of wood back in the hole again. This gets the water to the bottom of the roots where it will do the most good.

#### No. 154—BEST WAY TO GIVE A HORSE MEDICINE.

Mix the medicine with a little corn meal and put it in a table spoon, pull out the horse's tongue and put medicine on root of tongue, and he will be compelled to swallow it. Never drench a horse with a bottle if you can get around doing so, and under no circumstances should a horse be drenched in the nose as this will cause him to cough for a month afterwards. In giving a horse condition powders they should always be given on the root of his tongue with a spoon after you have pulled his tongue out as far as possible.

#### 155.—TO MAKE A BRILLIANT WHITEWASH WITH LIME.

Take a large washpot and fill it two-thirds full of water, then add to this half a bushel nice white well slacked lime, also one pint of fresh sweet milk just from the cow, also two pounds nice white salt, one pint nice white granulated sugar, one pint best white wheat flour, one pint well boiled rice. Stir these all well together with a stick, then build a fire around the pot and boil it for at least half an

hour, keeping the mixture well stirred while the boiling is going on, and apply with a regular whitewash brush while hot; keep enough water pouring into it to keep it about the consistency of buttermilk. We have several houses whitewashed which was done six years ago and they look quite new at a distance now. We guarantee this recipe for making white wash to be a number one formula.

#### No. 156—TO TEMPER SPRINGS FOR GUNS AND OTHER IMPLEMENTS.

After the spring has been finished with the file, tie it on the end of a small piece of wire in order to hold it by the tongs. Put the spring into the fire and let it all come to a uniform cherry red heat, then dip it into a cup of melted lard or machine oil; let it remain in the oil until the oil quits frying or boiling, then take it out and lay it back in the fire but do not blow the forge, and when the oil on the spring catches in a blaze hold it up about three inches from the fire till all the oil is burned off; lay it to one side till it is cool and then place it in the gun. We have made many gun springs and have not often failed to give a splendid temper after going through the above process.

#### No. 157—TO PROTECT FRUIT TREES.

To prevent rabbits from biting and insects from boring into fruit trees. Take one quart slaked lime, one pint sulphur and a fourth of a pound of cheap snuff. Mix all together, put in enough boiling water to make it about the consistency of buttermilk, and wash the trees well with this solution from two to three inches below the surface of the ground and up to the first limbs. You will have to remove the soil at the root of the trees, apply the solution and place the soil back around the trees. This is a good thing to keep your trees in a thrifty condition. Apply the solution after it gets cold.

#### No. 158—FAT LIGHTWOOD FROM OLD FIELD PINE.

To Make an Abundance of Fat Lightwood from old field or Second Growth Pines.

Take either a sharpened Scovill weeding hoe, pole-ax, drawing knife, flat spade or other suitable instrument, go out among the pines and skin off nearly all the bark, leaving only a narrow strip about four inches wide on the north side. Skin off the bark as high up as you can reach it for ten feet or more. The best time to do this is in the fall or winter months. By doing the work at this season of the year more of the wood will turn to lightwood. I know an old gentleman who went around selling the patent for making lightwood this way, about twenty-five years ago.

#### No. 159—TO TEMPER MILL PICKS.

In the first place the picks should be made of a very fine article of cast steel, forge them out and file them to an edge as you wish them to be finished; then get about a gallon of water and an old can of some sort, and put about two pounds of salt in it and stir well to dissolve the

salt. Then plunge a pair of hot tongs or other iron in it to make the water hot. Then bring the pick to a cherry red heat and hold the end of the blade half an inch in the water for a moment to harden it to a white color. Then hold the pick to one side until the heat in the body of the pick shall bring the color in the point to a good straw or nearly a blue color, then dip in the water again. The writer has tempered a great many in this way. Do not strike your pick with a hammer on the face or end while drawing it out.

#### No. 160—A NEVER FAILING REMEDY FOR HORSE COLIC.

Procure a pint of spirits of turpentine, hold up the horse's foot, clean out frog of foot, and pour in the turpentine; repeat this operation two or three times as quickly as possible so as to get the turpentine soaked up in his feet. This will cause the horse to stamp and paw around which will cause a relaxation of the contracted or congested condition of the intestines. This will certainly cure horse colic in less than half an hour. There would be nothing amiss in mixing a teaspoonful of the turpentine with the same quantity of corn meal and putting it on the root of his tongue, as this is a good remedy for the same disease. If you do not already know of this remedy after you have tried it a few times you will never regret the price you paid for this little book.

**TO INCREASE THE YIELD OF WHEAT** 20 to 50 per cent. Select poorest in field, or seive your wheat and get faulty grains. This plan is followed by Mr. Augustus Dozier, a prosperous farmer of Oglethorpe Co. Messrs. Wm. House, M. L. Heard and P. E. Williamson of Wilkes county, also endorse this plan. Mr. William House says a mill owner, Mr. Thomas Cade, once told him that a man from Elbert county came to his mill and got the waste cleanings around the smut machine; the man saying "he wanted it to sow for a grazing lot for stock." The wheat came up and looked so pretty and fine that he concluded to let it stand till maturity to see what it would do, and to his great astonishment the three bushels of faulty wheat, made 97 bushels of good wheat.

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**YOU CAN FIND A SURE CURE FOR PILES**, liver complaint, constipation and many other diseases of the bowels, more especially a cure for internal and external piles. This is the finest remedy known to medical science for these diseases, and all who are subject to them should know where to find this excellent medicine. It is an old remedy, first prepared in 1849. It is Dr. Upham's Vegetable Electuary, a sure cure for the piles. It is a little cake 2 by 3 inches square, price \$1 a box. After an intense sufferer from these disorders has tried this medicine doubtless he will not only thank the author of this little book for giving this information, but will be

ready to exclaim "I would not take five times its value and be without this most excellent remedy." Write to Dr. A. Upham, No. 39 (old number 387) East Fourth st. N. Y. City.

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